



HAPPY HOUR

\$10 glass from our selection
Open to 6pm

25% off on any bottle of wine
10pm to close

VIN SUR VINGT

BISTRO À VIN

MENU PRIX FIXE - \$40

4PM TO 7PM

CHOICE OF 2: ENTRÉES PLATS/PRINCIPAUX (Add Dessert \$10)

ENTRÉES

SOUPE À L'OIGNON GRATINÉE

Caramelized Onions, Beef Broth, Gruyère Gratinée and Croutons

PATÉ DE CAMPAGNE

Country Pate, cornichon, Dijon Mustard

ENDIVE SALAD

Crisp Endive Tossed with Roasted Chickpeas, Sweet Grapes & Dates, Tahini-Herb Vinaigrette

PLATS PRINCIPAUX

MOULES MARINIÈRES & FRITES

Steamed PEI Mussels in White Wine, Garlic & Cream, Served with Crispy Fries

SAUMON RÔTI ET RATATOUILLE

Pan-Seared Salmon Filet, Herbal Oil, Armoricaïne Sauce & Provençal Ratatouille

LE BURGER

6oz Beef Patty with Caramelized Onions, Lettuce, Pickles, & Shallot-Tarragon Sauce. Choice of Brie or Swiss Cheese

DESSERTS

CRÈME BRÛLÉE

Silky Custard Infused With Vanilla, Cardamom & Lavender, Topped With a Caramelized Sugar Crust

TARTE DE FRUITS DE SAISON

Saisonal fruits tart On Almond Crust

CLASSIQUES

CLASSIC BISTRO

SOUPE À L'OIGNON

Caramelized Onions, Beef Broth, Gratinated Gruyère & Croutons

\$18

ESCARGOTS

Snails Braised in White Wine & Herbs, Garlic-Parsley Butter

\$22

STEAK TARTARE

Hand-Cut Beef Tartare, Bone Marrow, Espelette Pepper & Dried Egg Yolk Prepared à la Minute

\$28

TARTE FLAMBÉE

Alsation Flatbread with Crème Fraîche, Caramelized Onions & Smoked Bacon

\$25

ENTRÉES

APPETIZERS

CHARCUTERIE

Country Pate | Duck Rillettes | Dry Sausage | Country Ham

\$40

FIGS, GOAT & HONEY

Warm Roasted Figs, Creamy Goat Cheese, Honey, Arugula & Pomegranate Seeds

\$26

ENDIVES SALAD

Roasted Chickpeas, Sweet Grapes & Dates, Tahini-Herb Vinaigrette, Pine Nuts et Sumac

\$26

OCTOPUS IN NIÇOISE SALAD

Poached Octopus with Fingerling Potatoes, French Green Beans, Confit Cherry Tomatoes, Olives, Arugula, and a Lemon-Caper-Tarragon Vinaigrette.

\$28

PLATS PRINCIPAUX

MAIN COURSE

MOULES MARINIÈRES & FRITES

Steamed PEI Mussels In White Wine, Garlic & Cream, Served With French Fries

\$32

SAUMON RÔTI ET RATATOUILLE

Pan-Seared Salmon Filet, Herbal Oil & Armoricaïne Sauce and Provençal Ratatouille

\$40

LE BURGER

6oz Beef Patty with Caramelized Onions, Lettuce, Pickles, and Shallot-Tarragon Sauce. Choice of Brie or Swiss Cheese

\$28

BŒUF BOURGUIGNON

Slow-Braised Beef in Red Wine, Carrots, Pearl Onions, Mushrooms & Lardons

\$42

STEAK FRITES

12 oz Boneless Ribeye, Sauce Ravigote & French Fries.

\$56

STEAK, SAUCE AU POIVRE

Selected Steak, 6oz, French Fries & Peppercorn Sauce

\$42

POULET ROTI AU JUS

Organic Chicken, Slowly Roasted, Served with French Fries, Salad & Its Jus

HALF \$38/FULL \$76

SIDES - \$12

SALAD | POMMES FRITES | RATATOUILLE | GREEN BEANS

DESSERT

CRÈME BRÛLÉE

Classic Vanilla Bean Custard, Cardamom & Lavender, with a Crisp Caramelized Sugar Crust

PROFITEROLES

Choux Pastry filled with Vanilla Ice Cream, Warm Chocolate Sauce

TARTE DE FRUITS DE SAISON

Saisonal fruits tart On Almond Crust



VEGETARIEN



VEGAN



GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS